



NEW ZEALAND
Brewer's
SERIES


AUSTRALIAN
SERIES

BEER INSTRUCTIONS

GETTING STARTED

1. Clean and sanitise your fermenter, lid and mixing paddle with Mangrove Jack's Cold Water Cleaner Detergent and Total San or No Rinse Sanitiser.
2. Remove the yeast sachet and set aside for now.
3. Stand the pouch in hot water for 15 minutes to soften the extract.

BREWING

4. Open the pouch and pour the malt extract into your sanitised fermenter, rinse out any remains using warm water and add to the fermenter.
5. Add boiling water and Pure Liquid Malt Extract **or** dextrose brewing sugar to your fermenter according to the quantities indicated on this carton. Stir until completely dissolved.
6. Top up with cold tap water to final volume indicated that this kit makes.
7. Check liquid temperature is below 25°C (77°F) then add the contents of the beer yeast sachet (and sweetener if you have it) and stir.
8. Fit an airlock and grommet/bung to your fermenter lid then secure the lid to the fermenter, making sure the seal is airtight. Half fill the airlock 'U' with water to protect the brew during fermentation.

FERMENTATION

9. Ferment at the ideal fermentation temperature for your beer style, indicated on the carton.
10. Wait for 10 days or until airlock has stopped bubbling and then check the specific gravity (SG) using a hydrometer.

If fermentation is complete, the SG should be equal to or below the value indicated on the carton. If the SG has not reached the required level, leave for a few days longer before checking again. Once fermentation is complete, proceed to bottling your beer.

IMPORTANT WARNING –

The SG must be stable for 48 hours before bottling. Never bottle until fermentation is complete.

BOTTLING YOUR BEER

11. Clean and sanitise bottles and bottling attachment or syphon before use. We recommend using Mangrove Jack's glass bottles. Do not use non reusable bottles.
12. Fill your bottles leaving 5 cm (2 ") headspace (measure from the very top of the bottle). Before sealing bottles add Mangrove Jack's Carbonation Drops (this replaces priming sugar, 1 drop is equivalent to 0.5 tsp of sugar).
 - Use 1 drop per 350 ml (12 US fl oz) Australian stubby bottle.
 - Use 2 drops per 750 ml (25 US fl oz) bottle.
 - Use 3 drops per 1.25 L (1.3 US qt) bottle.
 - Use 4 drops per 2 L (2.1 US qt) bottle.
13. Store your beer in a warm place for at least 2 weeks before moving to a cool, dark place to clear.

SERVING & STORAGE

Your beer is ready to drink as soon as it is clear, but for a smoother beer leave somewhere cool and dark for an extra 2 weeks. Serve chilled. For clear beer, decant off into a serving jug before pouring.





NEW ZEALAND Brewer's SERIES

CIDER INSTRUCTIONS



GETTING STARTED

1. Clean and sanitise your fermenter, lid and mixing paddle with Mangrove Jack's Cold Water Cleaner Detergent and Total San or No Rinse Sanitiser.
2. Remove the yeast and sweetener sachets and set aside for now.

BREWING

3. Open the pouch and pour the concentrate into your sanitised fermenter, rinse out any remains using warm water and add to the fermenter.
4. Add boiling water and dextrose sugar or ordinary white sugar to your fermenter according to the quantities indicated on the carton. Stir until completely dissolved.
5. Top up with cold tap water to final volume indicated that the kit makes.
6. Check liquid temperature is below 25°C (77°F) then add the contents of the cider yeast and sweetener sachets and stir well.
7. Fit an airlock and grommet / bung to your fermenter lid then secure the lid to the fermenter, making sure the seal is airtight. Half fill the airlock 'U' with water to protect the brew during fermentation.

FERMENTATION

8. Ferment at the ideal fermentation temperature for your cider style (18-24 °C / 64-75 °F).
9. Wait for 7 days or until airlock has stopped bubbling and then check the specific gravity (SG) using a hydrometer. If fermentation is complete, the SG should be equal to or below the value indicated on this carton. If the SG has not reached the required level, leave for a few days longer before checking again. Once fermentation is complete, proceed to bottling your cider.

IMPORTANT WARNING –

The SG must be stable for 48 hours before bottling. Never bottle until fermentation is complete.

BOTTLING YOUR CIDER

10. Clean and sanitise bottles and bottling attachment or syphon before use. We recommend using Mangrove Jack's glass bottles. Do not use non reusable bottles.
11. Fill your bottles leaving 5 cm (2") headspace (measure from the very top of the bottles). Before sealing bottles add Mangrove Jack's Carbonation Drops (this replaces priming sugar, 1 drop is equivalent to 0.5 tsp of sugar).
 - Use 1 drop per 350 ml (12 US fl oz) Australian stubby bottle.
 - Use 2 drops per 750 ml (25 US fl oz) bottle.
 - Use 3 drops per 1.25 L (1.3 US qt) bottle.
 - Use 4 drops per 2 L (2.1 US qt) bottle.
12. Store your cider in a warm place for at least 2 weeks before moving to a cool, dark place to clear.

SERVING & STORAGE

Store in a cool dry place, away from sunlight. Your cider is ready to drink as soon as it is clear, but for a smoother cider leave somewhere cool and dark for an extra 2 weeks. Serve chilled. For clear cider, decant off into a serving jug before pouring.

